



SantAnna

MYKONOS

RESTAURANT
MENU

Our own rustic Sourdough flaxseed Bread served with Olives and Radishes "Peskesi"

Fresh and Raw

Oysters per piece

Cucumber mignonette, Santorini Vinegar and wild fennel oil

Fresh sea urchin

Olive oil and lemon sauce infused with Chios mastic

Shrimp Carpaccio

Parsley, chamomile & kale oil with hibiscus

Buffalo tartar

Traditional garnishes, truffle and egg white mayonnaise

Ceviche with catch of the day

Strawberries, peach, fresh Horseradish and chili

Fresh From The Garden

Beetroots

Potatoes, yeast and Feta cheese

Zucchini spaghetti

Florina peppers, smoked eggplant puree and Aegina pistachios

Stuffed tomato

Buffalo Mozzarella, fennel, tomato water and semidried Kalamata olives

Salads

Cherry tomatoes

Watermelon infused with vinegar, Feta cheese, olives and carob rusk

Cabbage

Kale, Mykonian Louza and pear

Greek lettuce

Broccoli, avocado and Messolonghi eel

Wild Greens

Melon, cucumber and lemongrass

Hot Appetizers

Mussels

Kakavia broth, lemon balm and cardamom

Mackerel

Firsh roe, green beans, tsipouro infused honey and skordalia

Scallops

Trahana pasta, beetroot, green apple and crunchy chicken skin

Crab Cake

Capers and radishes

Traditional Kimolos pie

Wild greens, Feta cheese and almonds

Octopus Cannelloni Stifado

Polenta, Naxos Gruyere and rosemary

Pasta

We are producing our own fresh pasta daily, with organic flour and eggs.

Prepared upon request.

Choice of: Gluten free corn penne, spaghetti, Casarecce "striftaria" & tagliatelle

Lobster pasta / kg

Tuna

Leeks, celery, spinach and wild rocket

Grilled vegetables

Capers, olives and aged anthotyro cheese

Whole grain orzo pasta

Shrimps, mussels, chorizo sausage and kumquat confit

Truffle

Pindos king mushrooms, Marsala wine and fresh truffle

Fish station

Choose your own Fresh fish

per kilo

Choose the way of cooking

- Slow cooked with wild greens in ceramic "Sofegada" served with wild greens
- Grilled
- Slow cooked in salt crust
- Sashimi

Meat station

We serve Black Angus beef.

Its abundant marbling texture ensures a consistent flavor and juiciness in our dishes.

We serve free-range water Buffalo from our own farm, in Lake Kerkini, Northern Greece.

Tomahawk Rangers Valley	per kilo
Lamb shoulder with rosemary	3kg
Tagliata Trip-Tip	250gr
Premium Rib Eye	350gr
	700gr
Beef Tenderloin	250gr
Roasted Half chicken marinated in yoghurt and sweet paprika	
Buffalo dry aged T-bone	450gr
Bunless Turkey Burgers	300gr

Sauce Choices

Sweet Vinsanto wine sauce

Butter with tarragon and lime

Watermelon barbecue sauce

Butter with basil, garlic and onion

Chimichurri

Sides

Triple Cooked Fries

Sticky Rice

Sweet potato purée with chives

Steamed vegetables

Green Salad with honey vinegar

Desserts

Pavlova (to share)

Valrhona white chocolate, yogurt, plums and strawberry sorbet

Mochi Japanese Delights

Ice-cream stuffed Rice-balls, Salty caramel, Matcha, Cheesecake

Chocolate mousse bahibe

Valrhona Chocolate Brownies with orgeat, olive oil, thyme, gianduja and popcorn parfait

Baklava

Local ice cream, Aegina pistachios

Fresh seasonal fruit

Varies upon availability

Sugar and lactose free Ice cream

per scoop

Made from olive oil

Vanilla, chocolate, hazelnut

Sorbet

per scoop

Peach, melon, strawberry

Theologos Amiras
Executive Chef

Nikolaos Anagnostou
Head Chef

Dionissis Panos
Menu Scientific Collaborator

Allergens

	Eggs	Lactose	Gluten	Sulphur	Lupin	Mollusc	Mustard	Nuts	Celery	Sesame	Soy	Fish	Sugar
BREAD			✓	✓				✓					✓
OYSTERS											✓	✓	✓
CAVIAR									✓				
SEA URCHIN	✓		✓				✓						
SHRIMP CARPACCIO											✓	✓	✓
BUFFALO TARTARE							✓					✓	
CEVICHE	✓	✓	✓					✓					
MUSSELS	✓	✓	✓			✓							
LADENIA	✓	✓	✓						✓				
SCALLOPS	✓											✓	
CRAB TART	✓	✓	✓			✓			✓				✓
MACKEREL		✓		✓							✓		✓
OCTOPUS STEW								✓					
BEETROOTS		✓							✓				✓
ZUCCHINI SPAGHETTI		✓	✓										
BUFFALO MOTSARELLA									✓		✓		
CHERRY TOMATOES												✓	
CABBAGE									✓				
LETTUCE												✓	✓
GREENS												✓	
SOPEGADO FISH												✓	
GRILLED FISH											✓	✓	✓
FISH IN SALT DOUGH							✓		✓				
SASHIMI													
LAMB		✓					✓						
TOMAHAWK													
CHICKEN													
TAGLIATA													
RIB EYE	✓		✓				✓						
BEEF FILLET													
TURKEY PATTIES		✓											
FRENCH FRIES													
SWEET POTATO PUREE											✓		
STEAMED VEGETABLES	✓		✓									✓	✓
RICE	✓	✓	✓						✓			✓	✓
LOBSTER PASTA	✓		✓										
TUNA	✓		✓									✓	✓
GRILLED VEGETABLES	✓	✓	✓									✓	✓
ORZO PASTA WHOLE GRAIN		✓	✓										✓
TRUFFLE	✓	✓	✓					✓					✓
MOCHI	✓	✓	✓					✓					✓
PAVLOVA		✓	✓					✓					✓
CHOCOLATE MOUSSE													✓
BAKLAVA		✓											
SWEET WINE SAUCE													
BUTTER WITH TARRAGON		✓											
BBQ WATERMELON													
BUTTER WITH GARLIC		✓											
CHIMICHURRI													

*All products might content gluten, soya, nuts or lactose residues

ΟΛΑ ΤΑ ΠΡΟΙΟΝΤΑ ΕΝΔΕΧΕΤΑΙ ΝΑ ΠΕΡΙΕΧΟΥΝ ΙΧΝΟΙ ΓΛΟΥΤΕΝΗΣ, ΣΟΓΙΑ, ΞΗΡΩΝ ΚΑΡΠΩΝ, ΛΑΚΤΟΖΗ



The consumer has no obligation to pay if not presented with the necessary legal document element (receipt/ invoice).

Prices include 24% VAT, 0,5% Municipality tax.
Service fee not included.

Legal Representative

Responsible for market inspection: Christos Athanasiadis

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